

# **Dilled Pork Stroganoff**

Yield: 6 servings  
mins.

45

3 cups uncooked egg noodles  
(about 6 oz)  
1 lb. pork tenderloin, cut into  
 $\frac{1}{2}$ "  
strips  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{4}$  tsp pepper  
2  $\frac{1}{2}$  tsp butter  
 $\frac{1}{2}$  cup chicken broth  
2 cups chopped sweet onion  
8 oz. Sliced mushrooms  
1 cup sour cream  
1 tbsp chopped fresh dill  
1 tbsp dijon mustard  
1 tsp flour  
dill sprigs

1. Cook pasta according to package directions.
2. Sprinkle pork with  $\frac{1}{4}$  tsp salt and pepper. Melt 1  $\frac{1}{2}$  tsp butter in a large skillet over medium-high heat. Add pork; saute 4 minutes or until pork loses its pink color. Remove pork from pan; keep warm.
3. Add broth to pan, cook 30 seconds. Add 1 tsp butter,  $\frac{1}{4}$  tsp salt, onion, and mushrooms; cook 8 minutes or until lightly browned. Remove from heat.
4. Combine sour cream, dill, dijon mustard, and flour in a small bowl. Add pork and sour cream mixture to pan; stir well. Serve pork mixture immediately over noodles. Garnish with dill sprigs.

